

## Savanha Frieda's Vine Shiraz / Mourvèdre 2010

A velvety soft entry entices with spicy, peppery flavours and mouth-filling layers of cassis and mulberries. A soft tannin structure and delicious vanilla predominate on the aftertaste.

Rich red meat casseroles or char-grilled venison with roasted vegetables on the side.

**variety :** Shiraz | Shiraz, Mourvèdre

**winery :** Savanha

**winemaker :** Lizanne Jordaan

**wine of origin :** Western Cape

**analysis :** alc : 14.5 % vol    rs : 3.0 g/l    pH : 3.5    ta : 5.4 g/l

**type :** Red    **style :** Dry    **wooded**

**pack :** Bottle    **closure :** Cork

### **in the vineyard : Climate**

Temperature: Winter 10°C; Summer 27°C

Annual Rainfall: 650 mm

Proximity to Ocean: 50 km

### **Viticulture**

Trellised vines aged 9 - 13 years yielded the grapes for this wine. The vineyards received supplementary drip irrigation and produced 8 - 10 tons per hectare.

**about the harvest:** Grapes were hand-harvested at optimum ripeness ( $\pm 26^{\circ}\text{B}$ ) in 8 kg lug-boxes.

**in the cellar :** Grapes were de-stemmed at the cellar. Hand-sorting of berries ensured optimal fruit selection. Fermentation took place in open vats and stainless steel tanks. A two-day cold maceration enabled maximum colour and flavour extraction, after which the wine was slowly fermented at 24°C. Malolactic fermentation took place in 300 litre second-fill French and American oak barrels for 12 - 14 months.

